



ourbluecafe.com or bluecafe.biz

150 E. Pennsylvania Ave. Bldg. 100

Downingtown, PA 19335

Tel. 610.873.1700

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Spring/Summer Buffet Dinner Service

\$30.95 per person

\$1200.00 Minimum

Service includes:

*Chef's Choice of Vegetable, Rolls and Butter
Coffee, Hot Tea, Ice Tea and Soda*

SALAD (Choose one)

*Blue Café House Salad, Creamy Toasted Sesame Dressing
Classic Caesar*

ENTREES (Choose three)

*Grilled Breast of Chicken, Fruit Chutney, Spring Vegetables
Roasted Tenderloin of Beef, Blue Cheese Butter, Polenta
Roasted Loin of Cod, Sweet Pea and Mint Risotto
Honey Soy Broiled Filet of Salmon, Sesame Ginger Vin Blanc
Tenderloin of Beef Roasted with Coffee Beans, Pasilla Chile Broth
Pan Seared Striped Bass, Tomato Vinaigrette
Spicy Brown Sugar Crusted Tenderloin of Pork, Passion Fruit Beurre Blanc
Grilled Hangar Steak, Creamed Spring Chard
Pan Roasted Grouper Fillet, Bay Scallop Citrus Beurre Blanc
Eastern Shore Crab Cakes, Vin Blanc Sauce*

**THIS IS MERELY A GUIDE MENU CHANGES SEASONALLY
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. 6% SALES TAX AND 20% GRATUITY NOT INCLUDED.
SEATED DINING IS AVAILABLE FOR AN ADDITIONAL \$5.00 PER PERSON
EVENTS ARE BOOKED FOR TWO HOURS. EACH ADDITIONAL HOUR AT \$250.00 PER HOUR.
CATERING EVENTS REQUIRE CHECK OR CASH PAYMENT ONLY.**

Optional Additions

Hors d'oeuvres Selections (Choose 4) 10.95pp

Hors d'oeuvres prices are based on one hour of service.

Prices are subject to change to accommodate extended time periods.

*Smoked Salmon Tartare, Crème Fraîche, Rice Cracker
Sesame Crusted Scallops, Chili Broth
Wild Mushroom Ragout in Phyllo Cups
Lobster and Potato Croquettes, Mango Salsa
Duck Confit with Scallions, Ginger and Hoisin Sauce
Pepper Crusted Seared Tuna, Micro Salad, Lemon Aioli, Brioche
Black Truffle Butter Sautéed Mushroom, Leek and Tomato Jam
Pickled Crab, Curried Peach Vinaigrette
Sliced Filet Mignon, Mushroom Duxelles, Béarnaise Sauce
Butter Poached Lobster Medallions, Sweet Corn Pancake
Veal Medallion, Jumbo Lump Crab, Asparagus, Dijon Cream
Island Pork Tenderloin, Sweet Onion Chutney
House Roasted Turkey, Blueberry Aioli*

SOUP (Choose one) 3.00pp

*Tomato Basil, Cheese Crostini
Sweet Corn and Red Pepper Chowder
Minted Spring Pea, Lemon Oil Drizzle*

DESSERT (Choose one) 6.00pp

*Grand Marnier Chocolate Torte
Raspberry Crème Brulee
Honey Peanut Butter Ice Cream, Chocolate Cockaigne Sauce
Triple Berry Bread Pudding
Seasonal Fruit Crepes, Vanilla Crema*

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